

# Chicken or Turkey Pot Pie

Meal Components: Vegetable - Other, Grains, Meat / Meat Alternate

Breads, Main Dishes, D-19

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	2 lb	1 qt 3 ½ cups	4 lb	3 qt 3 cups	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 1/2 tsp		1 Tbsp	
Trans fat-free margarine	1 lb 2 oz	2 ¾ cups	2 lb 4 oz	1 qt 1 1/2 cups	
Water, cold		1 cup		2 cup	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9.
*Cooked chicken or turkey, diced	6 lb 6 oz	1 gal 1 1/2 qt	12 lb 12 oz	2 gal 3 qt	3. For filling: Place 3 lb 3 oz (2 qt 3 cups) chicken or turkey into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Low-sodium canned mixed vegetables, drained	3 lb 5 oz	1 qt 3 cups (¾ No. 10 can)	6 lb 10 oz	3 qt 3 cups	4. Add mixed vegetables to each pan. For canned mixed vegetables, add 1 lb 10 ½ oz (3 ½ cups) per pan. For frozen mixed vegetables, add 1 lb 11 ½ oz (3 ½ cups) per pan.
OR	OR	OR	OR	OR	5. Melt margarine. Add celery and onion. Cook over medium heat for 5-10 minutes.

Margarine	8 oz	1 cup	1 lb	2 cups	
*Fresh celery, chopped	1 lb 4 oz	1 qt 3/4 cup	2 lb 8 oz	2 qt 1 1/2 cups	
*Fresh onions, chopped	1 lb 4 oz	3 1/3 cups	2 lb 8 oz	1 qt 2 2/3 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	3 3/4 oz	1 1/2 cups 2 Tbsp	7 1/2 oz	3 3/4 cups	
Enriched all-purpose flour	10 oz	2 1/2 cups	1 lb 4 oz	1 qt 1 cup	<b>6.</b> Blend in flour. Cook over medium heat, stirring constantly until light brown, 5 minutes.
Chicken or turkey stock, non-MSG, hot		3 qt 3 cups		1 gal 3 1/2 qt	<b>7.</b> Slowly stir in stock, pepper, and poultry seasoning. Blend well and cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes.
Ground black or white pepper		1 1/2 tsp		1 Tbsp	
Poultry seasoning		1 1/2 tsp		1 Tbsp	<b>8.</b> Pour approximately 2 qt 1 cup gravy mixture over chicken or turkey and vegetables in each pan. Gravy mixture will thicken in step 12. Stir carefully to combine.  <b>9.</b> Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use 1 lb 13

**10.** Cover chicken or turkey mixture with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.

**11.** Bake: Conventional oven: 450° F for 30-35 minutes, Convection oven: 400° F for 20-25 minutes

**12.** Continue to bake until mixture has thickened: Conventional oven: 210° for 30 minutes. Convection oven: 210° for 30 minutes.

**13.** CCP: Hold for hot service at 135° F or higher.

#### Notes

\*See Marketing Guide.

**A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.**

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Chicken, whole, without neck and giblets	17 lb 12 oz	35 lb 8 oz
OR	OR	OR
Turkey, whole, without neck and giblets	13 lb 9 oz	27 lb 2 oz
Celery	1 lb 9 oz	3 lb 2 oz
Mature onions	1 lb 7 oz	2 lb 14 oz

Serving	Yield	Volume
1 portion (1 cup) provides 2 oz equivalent meat, 1/4 cup additional vegetable and 1 1/4 oz equivalent grains.	<b>50 Servings:</b> 2 steamtable pans  <b>100 Servings:</b> 4 steamtable pans	<b>50 Servings:</b> about 3 gallons 2 cups  <b>100 Servings:</b> about 6 gallons 1 quart